

## **LISTING OF CLAIMS:**

The following is the status of the claims of the above-captioned application.

Claims 1-5 (Canceled)

Claim 6. (Previously presented)                      A method of selecting a lipolytic enzyme for use as a baking additive, comprising:

- a) incubating at least one lipolytic enzyme with N-acyl phosphatidyl ethanolamine (APE) or N-acyl lysophosphatidyl ethanolamine (ALPE),
- b) detecting hydrolysis of an ester bond in the APE or ALPE,
- c) incubating the at least one lipolytic enzyme with phosphatidyl choline (PC),
- d) detecting hydrolysis of an ester bond in the PC, and
- e) selecting a lipolytic enzyme which has a higher hydrolytic activity on the ester bond in the APE or ALPE than on the ester bond in the PC.

Claim 7. (Canceled)

Claim 8. (Previously presented)                      The method of claim 6 wherein the incubation and detection comprise a plate assay, thin-layer chromatography (TLC) or high-performance liquid chromatography (HPLC).

Claim 9. (Canceled)

Claim 10. (Previously presented)                      A method of preparing a dough, comprising:

- a) selecting a lipolytic enzyme by the method of claim 6, and
- b) adding the selected lipolytic enzyme to the dough.

Claims 11-12. (Canceled)

Claim 13. (Previously presented)                      A method of preparing a baked product, comprising:

- a) preparing a dough by the method of claim 10, and
- b) baking the dough.

Claims 14-15. (Canceled)